

## ORDINANCE 388

AN ORDINANCE TO REGULATE ANIMAL AND VEGETABLE FATS, OILS AND GREASE AS WELL AS SOIL/SAND AND LINT TRAPS AND INTERCEPTORS.

BE IT ENACTED BY THE TOWN OF ASHLAND CITY that the City desires to control discharges into the public sewage collection system and treatment plant that interfere with the operations or the system, cause blockage and plugging of pipelines, interfere with normal operation of pumps and their controls and contribute waste of a strength or form that is beyond the treatment capability of the treatment plant. The City therefore passes the following regulations:

Section 1. Fat, Oil, and Grease (FOG), waste food, and sand interceptors. FOG, waste food and sand interceptors shall be installed, when, in the opinion of the Director of Public Works they are necessary for the proper handling of liquid wastes containing Fats, Oils, and Grease, ground food waste, sand, soil, and solids, or other harmful ingredients in excessive amounts which impact the wastewater collection system. Such interceptors shall not be required for single family residences, but may be required on multiple family residences. Grease Interceptors are required for all restaurants, cafeterias, hotels, motels, hospitals, nursing homes, schools, grocery stores, prison, jails, church's, camps, caterers, manufacturing plants and any other sewer users who discharge waste. All interceptors shall be of a type and capacity approved by the Public Works Director, and shall be located as to be readily and easily accessible for cleaning and inspection.

Section 2. Definitions. In the interpretation and application of this chapter the following words and phrases shall have the indicated meanings:

- (1) "Interceptor." A device designed and installed to separate and retain for removal, by automatic or manual means, deleterious, hazardous or undesirable matter from normal wastes, while permitting normal sewage or waste to discharge into the drainage system by gravity.
- (2) "Grease". A material composed primarily of fats, oil, and grease from animal or vegetable sources.
- (3) "Grease Trap." An interceptor whose rated flow exceeds 50 g.p.m. and is located outside the building.
- (4) "Grease Interceptor." A large tank or device constructed as to separate and trap or hold grease from the sewage discharged from a facility in order to keep grease from entering the sanitary sewer system. An interceptor whose rated flow is 50 g.p.m. or less and is typically located inside the building.
- (5) "FOG". An abbreviation for fat, oil and grease.
- (6) "Customer". A company or individual who is a user of the sanitary sewer system.

Section 3. Fat, Oil, Grease, and Food Waste.

(1) Construction and renovation. Upon construction or renovation, all restaurants, cafeterias, hotels, motels, hospitals, nursing homes, schools, grocery stores, prisons, jails, churches, camps, caterers, manufacturing plants and any other sewer users who discharge applicable waste shall submit a FOG and food waste control plan that will effectively control the discharge of FOG and food waste.

(2) Existing structures. All existing restaurants, cafeterias, hotels, motels, hospitals, nursing homes, schools, grocery stores, prisons, jails, churches, camps, caterers, manufacturing plants and any other sewer users who discharge applicable waste shall be required to submit a plan for control of FOG and food waste, if and when the Director of Public Works determines that FOG and food waste are causing excessive loading, plugging, damage or operational problems to structures or equipment in the public sewer system.

(3) Implementation of plan. After approval of the FOG plan by the Director of Public Works the sewer user must implement the plan within 60 days; service and maintain the equipment in order to prevent adverse impact upon the sewer collection system and treatment facility. If in the opinion of the Director of Public Works, the user continues to impact the collection system and treatment plant, additional pretreatment measures may be required. The Director of Public Works may at any time inspect the equipment to ensure that there is no adverse impact on the sewer collection system and treatment facility.

Section 4. Sand, soil, and oil interceptors. All car washes, truck washes, garages, service stations and other sources of sand, soil, and oil shall install effective sand, soil, and oil interceptors. These interceptors will be sized to effectively remove sand, soil, and oil at the expected flow rates. These interceptors will be cleaned on a regular basis to prevent impact upon the wastewater collection and treatment system. Owners whose interceptors are deemed to be ineffective by the Director of Public Works may be asked to change the cleaning frequency or to increase the size of the interceptors. Owners or operators of washing facilities will prevent the inflow of rainwater into the sanitary sewers.

Section 5. Laundries. Commercial laundries shall be equipped with an interceptor with a wire basket or similar device, removable for cleaning, that prevents passage into the sewer system of solids one half inch or larger in size such as strings, rags, buttons, or other solids detrimental to the system.

Section 6. Control equipment. The equipment or facilities installed to control FOG, food waste, sand and soil, must be designed in accordance with Southern Plumbing Code and Tennessee Department of Environment and Conservation engineering standards or applicable city guidelines. All grease traps and or other interceptors shall be of a size which is consistent with the City's sizing formula which is hereby made as an Exhibit to this ordinance. All systems shall have a poly lock filter. Underground equipment shall be tightly sealed to prevent inflow of rainwater and easily accessible to allow regular maintenance. Control equipment shall be maintained by the owner or operator of the facility so as to prevent a stoppage of the public sewer, and the accumulation of FOG in the lines, pump stations and treatment plant. If the City is required to clean out the public sewer lines as a result of a stoppage resulting from poorly maintained control equipment, or lack thereof, the owner or operator shall be required to refund the labor, equipment, materials and overhead costs to the City. These costs shall be added to the customer's regular water and sewer bill. The applicable rules of water and sewer billing shall apply. Nothing in this section shall be construed to prohibit or restrict any other remedy the City has under this ordinance, or state or federal law.

The City retains the right to inspect and approve installation of the control equipment and to enter upon customer's properties at any time and without prior notification for the purpose of inspection, observation measurement, sampling, testing or record review.

#### Section 7. Grease Trap and Interceptor Maintenance.

- A. **Cleaning and Pumping.** The user at the user's expense shall maintain all grease traps and interceptors. Maintenance of "under the sink" grease shall include the removal of all fats, oil, and grease from the detention compartment of the trap. Removal is usually accomplished by hand dipping or scooping the collected grease from the trap. Maintenance of grease interceptors shall include the complete removal of all contents, including floating material, wastewater, and bottom sludge and solids. Decanting or discharging of removed waste back into the interceptor from which the waste was removed or any other grease interceptor, for the purpose of reducing the volume to be disposed is prohibited.
- B. **Cleaning/Pumping Frequency.** "Under the sink" grease traps must be cleaned no less than weekly. If grease traps are more than 50% full when cleaned weekly, the frequency shall be increased. Grease interceptors must be pumped out completely a minimum of once every 3 (three) months, or more frequently as needed to prevent carry over of grease in the sanitary sewer collection system, unless it can be demonstrated to the Public Works Director that the pumping frequency can be demonstrated past the 3 (three) month period.
- C. **Disposal of Grease Interceptor Waste.** All grease removed from each grease interceptor must be disposed of at a facility approved by the Public Works Director to receive such waste in accordance with the provisions of this program. In no way shall the pumpage be returned to any private or public portion of the sanitary sewer collection system.
- D. **Additives.** Any additive(s) placed in the grease interceptor or building discharge line system on a constant, regular, or scheduled basis shall be reported to the Public Works Director. Such additives shall include, but not limited to, enzymes, commercially available bacteria, or other additives designed to absorb, purge, consume, treat, or otherwise eliminate fats, oils, and grease. The use of additives shall in no way be considered as a substitution to the maintenance procedures required herein.
- E. **Chemical Treatment.** Chemical treatments such as drain cleaners, acid and other chemicals designed to dissolve or remove grease shall not be allowed to enter the grease interceptor.
- F. **Manifest.** All pumpage from grease interceptors must be tracked by a manifest, which confirms pumping, hauling, and disposal of waste. The customer must obtain a copy of the original manifest from the hauler. The original manifest with the original signatures must be left at the disposal facility. The customer is required to utilize only Ashland City Water and Sewer Department authorized haulers for the disposal of grease.
- G. **Maintenance Log.** A Grease Interceptor Cleaning Record Maintenance Log indicating each pumping for the previous 24 (twenty-four) months shall be maintained by each customer. The log must include the date, time, amount pumped, hauler, and disposal site shall be kept in

a conspicuous location for inspection. Said log shall be made immediately available to the Ashland City Water and Sewer Department representative upon request.

Section 8. Solvents Prohibited. The use of degreasing or line cleaning products containing petroleum based solvents is prohibited.

Section 9. Enforcement and penalties. Any person who violates this ordinance shall be guilty of a civil violation punishable under and according to the general penalty provision of the City's municipal code of ordinances. Each day's violation of this ordinance shall be considered a separate offense. The customer may be assessed an administrative penalty of not to exceed \$1,000.00 per violation per day

Section 10. Alteration of Control Methods. The city through the Director of Public Works reserves the right to request additional control measures if measures taken are shown to be insufficient to protect sewer collection system and treatment plant from interference due to the discharge of fats, oils, and grease, sand/soil, or lint.

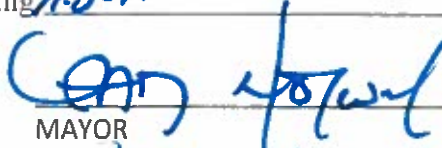
Section 11. Customer's responsibility. The customer is responsible for assuring that the produced waste is disposed of in accordance with all federal, state and local disposal regulations.


Section 12. Each section, subsection, paragraph sentence, and clause of this ordinance, is declared to be separable and severable.

Passed first reading: 10-11-11

Public hearing: 11-8-11

Passed second reading: 11-8-11

  
MAYOR

  
RECORDER

## APPENDIX A

### MINIMUM STANDARDS

These designs represent “minimum standards” for normal usage. Installations with heavier usage require more stringent measures for which the owner/user is responsible, and shall bear the costs. The owner/user is responsible to provide relevant usage information to the Public Works Director and Plans Review.

#### Precast Concrete Interceptors

The minimum volume of a precast concrete interceptor shall be 740 gallons. The minimum depth of the liquid capacity shall be 42”. The maximum volume is subject to availability. Individual tanks larger than 2000 gallons are to be pre-approved by the Public Works Director when the required effective capacity of the grease interceptor is greater than the capacity of available acceptable interceptors, installation of grease interceptors in series shall be required.

Specific intentions of the sizing formula and design requirements are:

- to provide a minimum of 2 hours retention for grease saturated high temperatures waste water. Significant separation of suspended grease can occur if adequate retention time is provided to allow signification calming and cooling of the waste water.
- to provide adequate holding capacity for estimated accumulated greases between cleanings: normally 1 month (plus 2 weeks buffer).

Pre-cast concrete grease interceptors shall be sized in accordance with the following formula:

Restaurants:

$(s) \times (GS) \times (HR \text{ divided by } 12) \times (LF) = \text{effective capacity of grease interceptor in gallons.}$

S= number of seats in dining area

GS= Gallons of waste water per seat (use 20 gallons for ordinary restaurant, use 10 gallons for single service article restaurants)

HR= Number hours restaurant is open

LF= Loading factor (use 1.25 interstate highway, use 1.00 other freeways, 1.00 recreational area, 0.08 main highway and 0.50 other highways)

Other Establishments with Commercial Kitchens:

$(M) \times (GM) \times (LF) = \text{effective capacity of grease interceptor in gallons.}$

(M) = Meals prepared per day

GM= Gallons of waste water per meal (use 5 gallons)

LF = Loading factor (use 1.00 with dishwashing machine and 0.50 without dishwashing machine.

## **ADDENDUM TO FATS, OIL, & GREASE MANAGEMENT PLAN**

Grease interceptors are required for Customers that meet any of the following criteria:

- new construction
- remodels, additions, alterations or repairs valued at or greater than \$20,000
- has caused or contributed to a grease related collection system blockage resulting in maintenance requirements and/or a sewage spill

All new grease interceptors shall be designed, constructed and installed in accordance with specifications of the Ashland City Water and Sewer Department, and have a sampling access point located downstream of the interceptor.

Each grease interceptor shall have an effluent filter installed on the outlet side of the tank. The filter size will be determined by the Public Works Department Pretreatment Coordinator based upon a 12-month consumption history for existing FHF's and projected flow forecasts for new facilities. Each grease interceptor shall be maintained

- by removing the entire contents of the interceptor each time the interceptor is pumped.
- To ensure proper operation, maintenance and performance
- At a minimum pumping frequency of once per three-month period, or more frequently to ensure that the facility discharge does not cause or contribute to grease related collection system blockage resulting in maintenance requirements and or a sewage spill.
- Through pumping by the Ashland City Water and Sewer Department approved food handling waste grease hauler.

The food-handling establishment shall retain maintenance records with the following information for each grease removal device located on the premises. The records shall be kept a minimum of three-years and provided to the Ashland City Water and Sewer Department upon request.

- Date of service
- Volume pumped (gallon)
- Name of Public Works Director
- Approved waste grease disposal location

The food service establishment shall notify Public Works Director-Department of Environmental Compliance at (615)441-5406 of any

- Sale, lease, or transfer of the operation for which the permit was issued
- Change of facility name
- Changes to grease removal device(s)
- Remodel, addition, alterations or repairs valued at or greater than \$5,000.00

Access to the facility shall be granted to WADC personnel to conduct wastewater compliance inspections and to collect wastewater discharge samples.

WADC will conduct random, unannounced inspections to verify compliance with the terms and conditions of the Fats, Oils, Grease Management Plan, and/or of the Food Handling Wastewater Discharge permit.

WADC will pursue enforcement and penalties in accordance with the WADC Fats, Oil, and Grease Enforcement Response Plan.

ASHLAND CITY WATER AND SEWER

Inspection Date: \_\_\_\_\_

Inspected by: \_\_\_\_\_

FATS, OILS, GREASE CONTROL INSPECTION FORM

Business Name: \_\_\_\_\_ Bus. Phone: \_\_\_\_\_

Contact Person: \_\_\_\_\_ Title: \_\_\_\_\_

Contact's Cell Phone: \_\_\_\_\_ Contact's Email: \_\_\_\_\_

Business Address: \_\_\_\_\_ Billing Address: \_\_\_\_\_

City: \_\_\_\_\_ Street/P.O. Box: \_\_\_\_\_

State: \_\_\_\_\_ City/State: \_\_\_\_\_

Zip: \_\_\_\_\_ Zip: \_\_\_\_\_

Year Established: \_\_\_\_\_ Seating Capacity: \_\_\_\_\_

++++  
++++

Grease INTERCEPTOR \_\_\_\_ Yes \_\_\_\_ NO (If No, proceed to next section.) Number of Manhole Access? \_\_\_\_

Interceptor size (gals) \_\_\_\_ 750 \_\_\_\_ 1000 \_\_\_\_ 1500 \_\_\_\_ 2000 \_\_\_\_ other

Estimated Grease Layer (inches): \_\_\_\_\_ Effluent T Visible? \_\_\_\_ yes \_\_\_\_ no

Effluent T Attached & In Good Condition? \_\_\_\_ yes \_\_\_\_ no \_\_\_\_ unknown

Effluent Filter Attached & In Good Condition? \_\_\_\_ yes \_\_\_\_ no \_\_\_\_ unknown

Waste Grease Hauler Used? \_\_\_\_\_ Frequency Interceptor Cleaned: \_\_\_\_\_

Records of Maintenance/Cleaning Available? \_\_\_\_ yes \_\_\_\_ NO Date Last Cleaned: \_\_\_\_\_

Additional  
Comments(s): \_\_\_\_\_  
\_\_\_\_\_



+++++

Grease TRAP? ☐ Yes ☐ No (If No, proceed to next section.) Frequency Trapped Cleaned: \_\_\_\_\_

Trap Location: \_\_\_\_\_ Under Sink Trap \_\_\_\_\_ Floor Trap \_\_\_\_\_ Outside Floor Trap \_\_\_\_\_

Grease Trap Flow-Through Rating/Grease Capacity: \_\_\_\_\_ 5gpm/10 lb \_\_\_\_\_ 10 gpm/20 lb

\_\_\_\_\_ 15 gpm/30 lb \_\_\_\_\_ 20 gpm/40 lb \_\_\_\_\_ 35 gpm/70 lb

\_\_\_\_\_ other

Records of Maintenance/Cleaning Available? ☐ yes ☐ No Date Last  
Cleaned: \_\_\_\_\_

Additional  
Comment(s): \_\_\_\_\_  
\_\_\_\_\_

+++++

Grease Recycling Bin? ☐ yes ☐ no Recycling Grease Hauler: \_\_\_\_\_

Cleanout Covers Missing or Damaged? ☐ Yes ☐ no

FOG Impact at Dumpster or Around Recycling Bin? (if yes, give explanation below.) ☐ yes  
☐ no

Additional  
Comment(s): \_\_\_\_\_  
\_\_\_\_\_

+++++

Is there a specifically designed water meter for the facility ☐ Yes ☐ No

If yes, provide account number: \_\_\_\_\_

If no, provide description below of the arrangement for the supply of water.

\_\_\_\_\_  
\_\_\_\_\_